



POGGIO
ALFIORE



BRUNELLO DI MONTALCINO 2020

Grape variety: Sangiovese 100%

Municipality: Castelnuovo dell'Abate - Montalcino (SI)

Area: 7,440 m²

Exposure: Creta vineyard: north-east and south-west; north-west and south-east; Terra Rossa vineyard: north-west and south-east.

Planted: 1998, from massal selection

Soil: Compact, markedly clay-rich soils

Harvest: Early, to preserve balance, with small, highly concentrated bunches.

Vinification: Destemming and traditional vinification in stainless steel, with a maceration of approximately 18 days. Malolactic fermentation in wood. Ageing for approximately 30 months in large casks, followed by more than two years in bottle before release.

Alcohol: 14.5% vol

Total acidity: 5.5 g/L

pH: 3.5

Residual sugar: <0.5 g/L

Tasting notes

Colour: Garnet red

Nose: Intense, with notes of ripe cherry and forest floor.

Palate: Precise and elegant, with a profile set to gain depth over time.

Food pairings: Bistecca alla fiorentina, wild boar stew, braises and slow-cooked meats, dishes with truffle or porcini mushrooms, aged pecorino.

Ageing potential: Over 15 years

Bottle type: Conical

Formats: 1,300 bottles of 75 cl